

Pineapple Sponge Cake

- 2 cups sifted Swans Down
Cake Flour
- 4 eggs
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{2}$ cups sugar
- 1 cup hot pineapple juice
- 2 teaspoons CALUMET
Baking Powder
- 1 teaspoon vanilla
- Confectioners' Sugar Glaze
- $\frac{1}{2}$ cup canned crushed
pineapple, well drained

Note: One of the secrets of a really successful cake is to follow the recipe word for word. It is unwise to substitute any of the ingredients called for. For example, use only the baking powder recommended—CALUMET. Yes, more published recipes specify CALUMET than any other brand of baking powder. That's because CALUMET is not only Double-Acting but *Double-Dependable*, too . . . first in the mixing bowl and later in the oven CALUMET gives just the right amount of leavening. And that double dependability insures glorious results for your baking . . . cakes with that real home-made goodness, feathery-light biscuits, wonderful muffins, waffles, pancakes, coffee cake. No wonder CALUMET is America's Quality Baking Powder. . .

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Method. Sift flour once, measure, and

sift again. Beat eggs and salt together until thick and light colored. Then add sugar gradually, beating constantly. Add $1\frac{1}{2}$ cups of the flour, alternately with the hot pineapple juice, beating well after each addition. Combine remaining flour and CALUMET Baking Powder and sift over batter; beat in thoroughly. Add vanilla; blend.

Baking. Turn batter into ungreased 9-inch tube pan. Bake in moderate oven (375°F.) 40 minutes, or until done. Remove from oven, invert pan, and let stand one hour, or until cake is cool.

Frosting. Make Confectioners' Sugar Glaze by combining 1 cup sifted confectioners' sugar with 1 tablespoon water. Spread on top of cake and let dribble down the sides. Garnish top of cake with a ring of the drained crushed pineapple.

If desired, Pineapple Whipped Cream Topping may be substituted for the glaze and crushed pineapple. To make Topping, whip 1 cup heavy cream until cream will hold its shape. (Do not overbeat.) Sweeten to taste, then fold in $\frac{1}{2}$ cup drained canned crushed pineapple. Spread on top and sides of cake or use as a sauce on slices of the cake.

Note: One No. 2 can crushed pineapple will give sufficient juice and drained pineapple for this cake.





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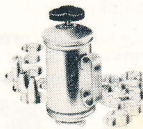
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